

Beef ribs & roast

101 BEEF CARVERY

Pre Heat Oven to 200°C. Cut open bag, empty contents into a baking dish and season with salt and pepper to taste, roast the Beef Carvery for approximately 10 minutes per kilo. To make a gravy from the juices, remove the Beef Carvery from the dish and keep warm. Add gravy powder and a splash of boiling water to the baking tray. Stir until thickened and serve.

102 BEEF RIBS & 116 USA STYLE BEEF RIBS

To Prep:

Cut open bag and place the ribs on to a baking tray. Remove any excess cook out (jelly) from the ribs and sprinkle with your favourite spice rub/seasoning.

On the BBQ:

Get the BBQ as hot as possible and then place on the prepared ribs. Turn the ribs over every 3-5 mins or until they have caramelised on both sides. Remove from the BBQ and baste with your favourite sauce before serving.

In the oven:

Pre heat oven to 250°C. Place the prepared ribs onto a baking tray and bake in the oven for 15-20 mins turning them at least once. Baste with your favourite sauce and serve.

104 BEEF CHEEK

Pre heat oven to 200°C. Cut open bag and pour the contents into a small baking dish. Season with salt and pepper and bake the cheeks for approximately 15-20 minutes until they're heating through and soft to touch. Once cooked, remove beef cheeks from the tray and onto a warm plate to make a sauce from the cook out left in the baking dish. Add half a cup of red wine and reduce over heat until the sauce starts to thicken. Add a knob of butter and whisk into sauce and season to taste. Once sauce is done, pour over the beef cheeks and serve with your choice of sides.

118 PULLED BEEF

Pre heat oven to 220°C. Cut open the bag and pour the entire contents into a baking dish. Season the meat with your favourite dry rub or seasoning and mix through the meat using your hands – take this opportunity to break up the meat slightly. Once your seasoning is all mixed through, place in the oven and cook for approximately 20-25 minutes or until heated through. Take the tray out of the oven and using two forks, pull meat apart and serve with your favourite sides!

147 BEEF BRISKET

Pre-heat oven to 220°C. Cut open bag and empty contents into a small baking tray. Season with salt and pepper to taste or sprinkle with your favourite seasoning. Roast for approximately 30-40 minutes and serve.

Alternatively, pre-heat oven to 220°C. Cut open the bag and empty only the juices into a baking tray. On a clean chopping board, slice the brisket cold. Once sliced, place into tray with juices and add seasoning. Roast for approximately 10-15 minutes.

Pork ribs & roast

202 USA STYLE PORK RIBS & 207 PORK FULL PLATE

To Prep:

Cut open bag and place the ribs on to a baking tray. Remove any excess cook out (jelly) from the ribs and sprinkle with your favourite spice rub/seasoning.

On the BBQ:

Get the BBQ as hot as possible and then place on the prepared ribs. Turn the ribs over every 3-5 mins or until they have caramelised on both sides. Remove from the BBQ and baste with your favourite sauce before serving.

In the oven:

Pre heat oven to 250°C. Place the prepared ribs onto a baking tray and bake in the oven for 15-20mins turning them at least once. Baste with your favourite sauce and serve.

201 PORK CARVERY & 205 PORK BELLY

Cut the bag open and place the pork belly onto a chopping board. Pat down the belly to ensure it is dry as possible. With a sharp knife, lightly score the skin and season with olive oil, and salt. Place the belly onto a backing rack (cake cooling rack - this helps with air flow) and on to a baking tray. Season the exposed skin with salt and olive oil and place it in the oven, cooking for approximately 30 minutes (40 minutes for carvery) or until golden, crispy and heated through. Check occasionally for even crackling

PULLED PORK

Pre heat oven to 220°C. Cut open the bag and pour all contents into a baking tray (including the juices). Season well with your favourite spice rub or sauce and place into the oven for approximately 15-20 mins, turning every 5 minutes. Once the pork is heated through, gently pull apart meat with 2 forks mixing with the juices. Perfect for burgers or homemade sliders.

PORK KNUCKLE

Pre-heat your oven to 220 or as high as it can go. Cut open the bag, remove the knuckle and place it on a chopping board. Using a paper towel pat down the knuckle and dry it off as much as possible (the less moisture in the skin, the easier it is to crackle). Place foil around the exposed shin bone to prevent it from burning. Place the knuckle onto a baking rack (cake cooling rack - this helps with air flow) and on to a baking tray. Season the exposed skin with salt and olive oil and place it in the oven, cooking for approximately 30 minutes or until golden and crispy. Check occasionally for even crackling

Lamb ribs & roast

301 LAMB CARVERY

Pre-heat oven to 200°C. Cut open bag and pour the entire contents into a baking tray. Take the lamb carvery out of the tray and place onto a chopping board. Cut the netting away from the meat, remove and discard. Place the carvery back into the tray and season with olive oil, salt, pepper and your preferred herbs and spices. Once seasoned, place the tray in the oven and bake for approximately 40 minutes or until the carvery is golden on the outside and is heated through. Serve with your choice of sides.

302 LAMB RIBS

To Prep:

Cut open bag and place the ribs on to a baking tray. Remove any excess cook out (jelly) from the ribs and sprinkle with your favourite spice rub/seasoning.

On the BBQ:

Get the BBQ as hot as possible and then place on the prepared ribs. Turn the ribs over every 3-5 mins or until they have caramelised on both sides. Remove from the BBQ and baste with your favourite sauce before serving.

In the oven:

Pre heat oven to 250°C. Place the prepared ribs onto a baking tray and bake in the oven for approximately 15 minutes turning them at least once. Baste with your favourite sauce and serve.

314 LAMB SHOULDER

Pre heat oven to 220°C. Cut open bag and empty the contents into a baking tray. Season with salt and pepper to taste or your favourite lamb seasoning. Bake for approximately 30-40 minutes until crispy, golden and heated through, then serve with a choice of your favourite sides.

330 ITALIANO STYLE LAMB SHANKS

Pre heat oven to 220°C. Cut open bag and empty the contents into a small baking tray.

Season with salt and pepper to taste and bake the Lamb Shanks for approximately 15 to 20 minutes or until soft and tender. Remove the Lamb Shanks from the tray and keep warm, with the remaining sauce in the dish add a splash of red wine if desired and a tablespoon of butter. Reduce sauce until thickened. Pour over the shanks and serve with your choice of sides.

Chicken  **ribs & roast**